

w e d d i n g

GOLD PACKAGE

The Gold Package Includes Two Hors D'oeuvres, Starter Course, and Plated Entrée.

Minimum of 150 Guests.

PER PERSON | 129

Add Bar Package (up to 6 hours) or Enhancements Priced as Indicated. Dinner Wine Service Included with Bar Package.

h o r s d ' o e u v r e s

SELECT TWO

Spinach and Brie Wonton 
Fig and Red Onion Jam Tartlet 
Sundried Tomato and Garlic Crostini 
Crab & Red Pepper Jam Crostini

Pancetta and Olive Crostini
Buffalo Bleu Chicken Tart
Crab Rangoon Phyllo
Vietnamese Shrimp Toast

PER PERSON UPCHARGE | *MP

Assorted Sushi Rolls

s t a r t e r

SELECT ONE

ROASTED BEET AND PEAR CARPACCIO

Burrata, Sesame Marinated Tomato, Humboldt Fog Goat Cheese, Herb Oil

LITTLE GEM SALAD

Pickled Sweet Peppers, Grilled Red Onion, Spiced Carrot Crumble, Smoked Blue Cheese, Charred Lemon Vinaigrette

SEASONAL VEGETABLE TART

Spiced Custard, Frisée, Salmon Pastrami, Spiced Almonds

CARAMELIZED BRIE

Grilled Seasonal Apple, Sage Balsamic Reduction, Spiced Pumpernickel, Prosciutto Crisp, Micro Wasabi

w e d d i n g GOLD PACKAGE

e n t r é e

SELECT ONE

CIDER BRINED PORK CHOP

Mustard Spaetzle, Charred Seasonal Vegetables, Sour Cherry Gastrique

DIJON ROASTED SALMON

Golden Beet Puree, Potato Fondante, Moroccan Spiced Carrots, Herb Crust

HERBED CHICKEN ROULADE

Mushroom Duxelles, Pomme Anna, Truffled Jus, Tarragon Oil

PAN ROASTED FILET

Celery Root Mousseline, Confit Marble Potatoes, Rosemary Demi Compound Butter

DASHI POACHED SCALLOPS

Sweet Potato Sesame Puree, Charred Onion, Braised Fennel, Spiced Almond Chimichurri

e n h a n c e m e n t s

ADD APPETIZER, PER PERSON, PER SELECTION | 10

ADD PATISSERIE, PER PERSON, PER SELECTION | 8

ADD LATE NIGHT SNACK, PER PERSON, PER SELECTION | 5

ADD ONE APPETIZER AND TWO PATISSERIE, PER PERSON | 23

a p p e t i z e r s

Three Cheese and Porcini Arancini 🍷

Herbed Falafel Tostadas with Olive Crème Fraiche 🍷🌱

Spicy Tomato Basil Gazpacho Shooter with Cheddar Cheese Crisp 🍷

Chorizo Potato Croquette with Green Peppercorn Aioli

Mini Pork Al Pastor Tostadas with Pickled Chiles and Queso Fresco 🌱🍷

Petit BLTs

Petite Braised Beef Naan

Petite Chicken Masala Naan

Ponzu Spiced Tiger Shrimp Skewer

Two-Bite Ball Park Burgers

Italian Sausage Meat Balls with Spicy Arrabiata Sauce

Korean Spiced Chicken Sliders

wedding GOLD PACKAGE

pâtisserie

Guava Caramel Cheese Éclair with Candied Ginger
Lemon Rosemary Meringue Tartlet
Black Sesame Mango Matcha Cornet
Strawberry Passionfruit Basil White Chocolate Truffle with Strawberry Dust
Chocolate Chestnut Cream Shooter with Honeycomb and Blackberries
Chocolate Orange Bizcochitos (Mexican Shortbread Cookies)

PER PERSON UPCHARGE | 3

Smoked Cherry Pistachio Panna Cotta Pops
Key Lime Tartlet

late night snack

Mac & Cheese Mason Jars
Mini Chocolate Milk and Cookies

PER PERSON UPCHARGE | 1

Donut Holes and Chocolate Sauce
Smoked Cheeseburger Slider on Pretzel Bun with French Fries

PER PERSON UPCHARGE | 2

Ice Cream Station

Select Two

Vanilla Bean, Chocolate, Salted Caramel, Cookies N Cream, or Coconut Sorbet

Select Four Toppings

Sprinkles, Cherries, Whipped Cream, Chocolate Chips, Mini M&Ms,
Chocolate Syrup, or Caramel Syrup

PER PERSON UPCHARGE | 2

Flatbread Station

Select Two

Classic Margherita
Cheese and Pepperoni
Grilled Vegetable and Ricotta
BBQ Chicken and Smoked Cheddar

🔥 This item is best served warm, passing is not recommended.

🌾 Made with gluten-free ingredients. The Nelson-Atkins is not a gluten-free environment.

🌿 Meatless 🥬 Vegan 🥛 Dairy-Free